

## ***Soup and Salad***

### **Chef's Daily Soup Selection \$7**

#### **French Onion Soup \$9**

Traditional Pub Style topped with a Blend of Gruyere, Parmesan and Provolone

#### **Caesar Salad \$9**

Crispy Romaine Lettuce, Shaved Parmesan, Croutons with House made Caesar Dressing. Add Chicken \$5

#### **Wedge \$9 (GF)**

Iceberg Lettuce, Heirloom Tomatoes, Aged Gouda, Bacon and Grilled Onion finished with a Buttermilk Ranch Dressing

#### **Coastal Salad \$9 (GF)**

Local Apples, Craisins, Almonds and Goat Cheese on Arugula Tossed with Apple Cider Vinaigrette

## ***Appetizers***

#### **Coastal Chilled Seafood Tasting \$ 24 (GF)**

Cocktail Shrimp, Jump Lump Crabmeat, Lobster Medallion

#### **Classic Shrimp Cocktail \$15 (GF)**

Five Perfectly Cooked Shrimp, Served with Cilantro Lime Cocktail Sauce

#### **Meat and Cheese Plate \$16**

Sweet and Spicy Soppressata, Prosciutto, Parmesan Reggiano, Midnight Moon and Barley Buzzed, Served with Roasted Bell Pepper, Local Honey and Herbed Crostini

#### **Steamed Littleneck Clams \$10**

12 Littlenecks Steamed in Garlic Butter

#### **Fried Calamari \$15**

Hand Cut Calamari, with Spicy Marinara

#### **Coastal Clams \$9**

Clams, topped with Diced Red Peppers, Bacon and Panko Bread Crumbs

#### **Lollipop Chicken Wings \$16 (GF)**

Frenched Wings tossed in your Choice of Buffalo, General Tso or Chipotle Maple

## ***Entrees***

#### **Stuffed Flounder \$25**

Flounder Stuffed with Crab Imperial, Carrots and Asparagus  
Lemon Beurre Blanc

#### **House Made Crab Cake \$25**

Sautéed Jumbo Lump Crab Cake, Roasted Red Pepper Aioli, Sautéed Spinach and Yukon Gold Mashed Potatoes

#### **Additional Crab Cake \$15**

#### **Shrimp or Crab Scampi \$25**

Served on your choice of Linguine or Zucchini Curls

#### **Shrimp \$25**

Hand Breaded Shrimp, Lightly Fried with French Fries, Buttermilk Slaw, Cocktail or Tartar Sauce

#### **Surf and Turf \$42 (GF)**

6oz. Filet Mignon and Lobster Tail with Sautéed Asparagus and a Green Peppercorn Demi

#### **The Coastal Bake \$45**

Lobster, Scallops, Mussels, Clams, Shrimp, Potatoes and Corn in a Lobster Sauce, Served with Crusty Bread

#### **Guinness Braised Short Rib \$32**

Served with Cheddar Grits

#### **Pan Seared Salmon \$24**

Corn & Tomato Relish topped with Fennel Slaw

#### **BBQ Half Chicken \$20**

Served with a Petite Ear of Corn and Macaroni and Cheese

#### **Sea Salt Crusted Smoked Prime Rib \$32**

Served with Mashed Potatoes and Asparagus

#### **Vegetable Plate \$18**

Spinach, Carrots, Asparagus, Portobello Mushroom, Squash, Zucchini



## ***All Day Fare***

#### **Maine Lobster Omelet**

Chunks of Maine Lobster, Asparagus, Charred Heirloom Tomato, topped with Choron Sauce served with Country, Rye or Wheat Toast **\$25**

#### **Cast Iron seared NY Strip and Eggs- \$28**

10 oz. NY Strip Steak with your choice of Eggs, Slow Roasted Tomato, Home Fries, and your choice of Country, Rye or Wheat Toast

#### **Jersey Shore Breakfast Sandwich \$13**

A True Classic - Taylor Pork Roll, Bacon or Sausage, Egg, American Cheese on a Kaiser Roll

#### **Rum Point Burger \$ 16**

Specially Blended, from Pat Lefreida, we add Tillamook Cheddar and Bacon Add a Sunny Side Up Egg For \$1

#### **Turkey Club -\$14**

Fresh Oven Roasted Turkey piled high with Bacon, Lettuce, and Tomato

## ***Sides***

**French Fries \$6 Onion Rings \$6**

**Mac & Cheese \$6 Cole Slaw \$4**

**Yukon Gold Whipped Potato \$6**

**Asparagus \$6 Spinach \$6**

**Baked Potato Stuffed with Cheese and Bacon \$8**